Contents of Volume 86 • 2009

Abdel-Wahab SI→Mariod AA
Abdelwahab SI→Mariod AA
Acun S→Andjelkovic M
Adhami L, Griggs B, Himebrook P, Taconi K: Liquid–Liquid Extraction of Butanol from Dilute Aqueous Solutions Using Soybean-Derived Biodiesel 1123
Ahmad S→Alam M
Ahmed YM→Mariod AA
Aladedunye FA, Przybylski R: Degradation and Nutritional Quality Changes of Oil During Frying 149
Alaiz M→Pastor-Cavada E
Alam M, Ray AR, Ashraf SM, Ahmad S: Synthesis, Characterization and Performance of Amine Modified Linseed Oil Fatty Amide Coatings 573
Almeida NM, Janzantti NS, Franco MRB: Determination of Essential Fatty Acids in Captured and Farmed Matrinxã (*Brycon cephalus*) from the Brazilian Amazonian Area 717
Alonso L, Cuesta P, Gilliland SE: Effect of β-Cyclodextrin on *trans* Fats, CLA, PUFA and Phospholipids of Milk Fat 337
Alonso L, Cuesta P, Gilliland SE: Effect of β-Cyclodextrin on *trans* Fats, CLA, PUFA, and Phospholipids of Milk Fat: Method Update 495
Amarasinghe ADUS→Prashantha MAB
Ambrozin ARP→Monteiro MR
Amin I→Marina AM
Anderson JC→Jham GN
Andjelkovic M, Acun S, Hoed VV, Verhé R, Camp JV: Chemical Composition of Turkish Olive Oil–Ayvalik 135
Ando A, Ogawa J, Kishino S, Ito T, Shirasaka N, Sakuradani E, Yokozeki K, Shimizu S: Fatty Acid Desaturation and Elongation Reactions of *Trichoderma* sp. 1-OH-2-3 227
Angelova-Romova MJ→Zlatanov MD
Antova GA→Zlatanov MD
Anwar F→Latif S
Anwar F→Przybylski R
Aparicio J→Gayol MF
Arab J→Piravi-Vanak Z
Arellano DB→Oro T
Aseel KM→Mariod AA
Ashraf SM→Alam M
Astete CE→Sabliov CM
Aursand M→Standal IB
Axelson DE→Standal IB
Ayorinde FO→Sutton DC
Azadmard-Damirchi S→Fathi-Achachlouei B
Azizian H→Mossoba MM

Baiano A, Terracone C, Gambacorta G, Notte EL: Changes in Quality Indices, Phenolic Content and Antioxidant Activity of Flavored Olive Oils during Storage 1083
Balan V, Rogers CA, Chundawat SPS, da Costa Sousa L, Slininger PJ, Gupta R, Dale BE: Conversion of Extracted Oil Cake Fibers into Bioethanol Including DDGS, Canola, Sunflower, Sesame, Soy, and Peanut for Integrated Biodiesel Processing 157
Bandlamudi SRP→Noureddini H
Bastida S→Botega DZ
Bayrak A→Kıralan M
Beattie SE→Iassonova DR
Bechtel PJ→Wu TH
Becker K→Makkar H
Beindorff CM→Duffy N
Benaissa M→Laguerre M
Berger RG→Linke D
Berhow MA→Jham GN
Bhatnagar AS, Kumar PKP, Hemavathy J, Krishna AGG: Fatty Acid Composition, Oxidative Stability, and Radical Scavenging Activity of Vegetable Oil Blends with Coconut Oil 991
Blasi F, Maurelli S, Cossignani L, D'Arco G, Simonetti MS, Damiani P: Study of Some Experimental Parameters in the Synthesis of Triacylglycerols with CLA Isomers and Structural Analysis 531
Blasi F→Maurelli S
Block JM→Oro T
Blonk HCG→Duffy N
Boffo EF→Monteiro MR
Bolini HMA→Oro T
Bosi A→Maurelli S
Bot A→Duffy N
Botega DZ, Bastida S, Marmesat S, Pérez-Olleros L, Ruiz-Roso B, Sánchez-Muniz FJ: Carob Fruit Polyphenols Reduce Tocopherol Loss, Triacylglycerol Polymerization and Oxidation in Heated Sunflower Oil 419
Bringas-Alvarado L→Navarro-García G
Budge SM→Sullivan JC
Bueno EO→Casas JS
Buyer J→Mulbry W

Cabezas DM, Diehl BWK, Tomás MC: Sunflower Lecithin: Application of a Fractionation Process with Absolute Ethanol 189
Calamai L→Masella P
Camp JV→Andjelkovic M
Campanella A, Mandagarán BA, Campanella EA: Partitioning of Carboxylic Acid between Oil and Water Phases. Experimental, Correlation, and Prediction 513
Campanella EA→Campanella A
Cano MM→Casas JS
Cantrell KB, Walker TH: Influence of Temperature on Growth and Peak Oil Biosynthesis in a Carbon-Limited Medium by *Pythium irregulare* 791
Capitán-Vallvey LF→Melgosa M
Carr TP→Leguizamón C
Carratalá MLM→Sanahuja AB
Casas JS, De Miguel Gordillo C, Bueno EO, Expósito JM, Mendoza MF, Hierro TA, González LG, Cano MM: Characteristics of Virgin Olive Oils from the Olive Zone of Extremadura (Spain), and an Approximation to their Varietal Origin 933
Castera AR→Laguerre M
Cayuela JA→Yousfi K
Cazade M→Duffy N
Ceriani R→Silva SM
Chae HJ→Lee SD
Chakrabarti PP→Rao KS
Chambers DP→Costin CD
Charó-Alonso MA→Morales-Rueda JA
Cheah KY→Ramli MR
Cheng Z→Valero MF
Cheong L→Zhong N
Cheong L-Z, Tan C-P, Long K, Yusoff MSA, Lai O-M: Physicochemical, Textural and Viscoelastic Properties of Palm Diacylglycerol Bakery Margarine During Storage 723
Chin S-T, Man YBC, Tan CP, Hashim DM: Rapid Profiling of Animal-Derived Fatty Acids Using Fast GC×GC Coupled to Time-of-Flight Mass Spectrometry 949
Choo YM→Ng MH
Chuah CH→Ng MH
Chundawat SPS→Balan V
Çiftçi ON, Fadıloğlu S, Göğüş F: Utilization of Olive-Pomace Oil for Enzymatic Production of Cocoa Butter-like Fat 119
Clarke S→Pillar R
Clercq ND→Rombaut R
Cocciardi R→Li H
Combe A→Laguerre M
Compton DL→Eller FJ
Cossignani L→Blasi F
Cossignani L→Maurelli S
Costales-Rodríguez R, Gibon V, Verhé R, De Greyt W: Chemical and Enzymatic Interesterification of a Blend of Palm Stearin: Soybean Oil for Low *trans*-Margarine Formulation 681
Costin CD, Hansen SL, Chambers DP: Using Theoretical Correction Factors for Quantitative Analysis of Sterols and Sterol Concentrates 111
Csallany AS→Han IH
Cuesta P→Alonso L
Cuesta P→Alonso L

D'Arco G→Blasi F
Dai H, Yang L, Lin B, Wang C, Shi G: Synthesis and Characterization of the Different Soy-Based Polyols by Ring Opening of Epoxidized Soybean Oil with Methanol, 1,2-Ethanediol and 1,2-Propanediol 261
Dailey OD Jr, Prevost NT, Strahan GD: Conversion of Methyl Oleate to Branched-Chain Hydroxy Fatty Acid Derivatives 1101
Dale BE→Balan V
Damiani P→Blasi F
Damiani P→Maurelli S
Dassanayake LSK, Kodali DR, Ueno S, Sato K: Physical Properties of Rice Bran Wax in Bulk and Organogels 1163
Davis JP, Geller D, Faircloth WH, Sanders TH: Comparisons of Biodiesel Produced from Unrefined Oils of Different Peanut Cultivars 353
de Almeida NM→de Moura JMLN
da Costa Sousa→Balan V
de Guzman R, Tang H, Salley S, Ng KYS: Synergistic Effects of Antioxidants on the Oxidative Stability of Soybean Oil- and Poultry Fat-Based Biodiesel 459
de Moura JMLN, de Almeida NM, Johnson LA: Scale-up of Enzyme-Assisted Aqueous Extraction Processing of Soybeans 809
de Moura JMLN, Johnson LA: Two-Stage Countercurrent Enzyme-Assisted Aqueous Extraction Processing of Oil and Protein from Soybeans 283
Deak NA→Nazareth ZM
De Greyt Gordillo C→Casas JS
De Greyt W→Costales-Rodríguez R
De Greyt W→Makkar H
Devi BLAP, Guo Z, Xu X: Characterization of Cross-Linked Lipase Aggregates 637
Dewettinck K→Rombaut R
Dhingra OD→Jham GN
Dianoczki C→Szydlowska-Czerniak A
Dibeklioğlu H→Diraman H
Dibeklioglu H→Diraman H
Dibildox-Alvarado E→Morales-Rueda JA
Dickey LC, Kurantz MJ, Parris N, Mcaloon A, Moreau RA: Foam Separation of Oil from Enzymatically Treated Wet-Milled Corn Germ Dispersions 927
Dickey LC→Moreau RA
Diehl BWK→Cabezas DM
Dimitrova RD→Zlatanov MD
Diraman H, Dibeklioglu H: Chemometric Characterization and Classification of Selected Freshwater and Marine Fishes from Turkey Based on their Fatty Acid Profiles 235
Diraman H, Dibeklioğlu H: Characterization of Turkish Virgin Olive Oils Produced from Early Harvest Olives 663
Dobarganes C→Velasco J
Donfack P→El-Abassy RM
Dowd MK→Talipov SA
Duchateau GSMJE→Duffy N

Duffy N, Blonk HCG, Beindorff CM, Cazade M, Bot A, Duchateau GSMJE: Organogel-Based Emulsion Systems, Micro-Structural Features and Impact on In Vitro Digestion 733
Dunn RO→Knothe G
Dutta PC→Tabee E
Dutta PC→Ubhayasekera SJKA

El-Abassy RM, Donfack P, Materny A: Rapid Determination of Free Fatty Acid in Extra Virgin Olive Oil by Raman Spectroscopy and Multivariate Analysis 507
Eller FJ, Taylor SL, Laszlo JA, Compton DL, Teel JA: Counter-Current Carbon Dioxide Purification of Partially Deacylated Sunflower Oil 277
Expósito JM→Casas JS
Ezzatpanah H→Piravi-Vanak Z

Fadıloğlu S→Çiftçi ON
Faircloth WH→Davis JP
Fan E→Zhang H
Farhoosh R, Kenari RE, Poorazrang H: Frying Stability of Canola Oil Blended with Palm Olein, Olive, and Corn Oils 71
Farhoosh R, Kenari RE: Anti-Rancidity Effects of Sesame and Rice Bran Oils on Canola Oil During Deep Frying 539
Faris RJ→Wang H
Fathi-Achachlouei B, Azadmard-Damirchi S: Milk Thistle Seed Oil Constituents from Different Varieties Grown in Iran 643
Ferreira AG→Monteiro MR
Figueroa-Espinoza MC→Laguerre M
Foubert I→Rombaut R
Fröhlich A, Rice B: Sources of Methyl Ester Yield Reduction in Methanolysis of Recycled Vegetable Oil 269
Franco MRB→Almeida NM
Fronczek C→Sabliov CM
Fu W-c, Gu X-h, Tao G-j, Tang J, Jiang Z-l: Structure Identification of Triacylglycerols in the Seed Oil of *Momordica Charantia* L. Var. *Abbreviata* Ser. 33
Fujita T→Nagao T

Gangadhara→Ramesh Kumar P
Göğüs F→Çiftçi ON
Göğüs M→Kıralan M
Gölükcü M→Kýralan M
Gómez-Robledo L→Melgosa M
Gabler N→Wang H
Gabra AM→Mariod AA
Gambacorta G→Baiano A
Gangadhara, Ramesh Kumar P, Prakash V: The Stabilizing Effects of Polyols and Sugars on Porcine Pancreatic Lipase 773
Gao JL→Liu SC
Gao P→Qian J
Gao XF→Zhang SB
Gao Y→Teng D
García JM→Yousfi K
García-Camarena R→Navarro-García G
Gayol MF, Labuckas DO, Aparicio J, Oberti JC, Grosso NR, Guzmán CA: Chemical Quality Evaluation of Damaged Jojoba Seeds (*Simmondsia chinensis*) 65
Geller D→Davis JP
Ghasemi JB→Piravi-Vanak Z
Ghavami M→Piravi-Vanak Z
Gibon V→Costales-Rodríguez R
Gilliland SE→Alonso L
Gilliland SE→Alonso L
Ginic-Markovic M→Pillar R
Giraldo LJL→Laguerre M
Glover JWH→Pore M
Godoy-Silva RD→Narváez PC
Goli SAH, Sahri MM, Kadivar M, Keramat J: The Production of an Experimental Table Margarine Enriched with Conjugated Linoleic Acid (CLA): Physical Properties 453
González LG→Casas JS
Gotoh N→Sato K
Goulden M→Li H
Grewell D→Karki B
Griggs B→Adhami L
Grosso NR→Gayol MF
Gu X-h→Fu W-c
Guil-Guerrero JL→Rincón-Cervera MA
Guo S, Liew KY, Li J: Catalytic Activity of Ruthenium Nanoparticles Supported on Carbon Nanotubes for Hydrogenation of Soybean Oil 1141
Guo Z→Devi BLAP
Gupta R→Balan V
Guthrie EA→Noureddini H
Guzmán CA→Gayol MF

Haas MJ→Wyatt VT
Haase NU→Matthäus B
Haghbin S→Yavari AA
Hamedi M→Yavari AA
Hammond EG→Iassonova DR
Han IH, Csallany AS: Formation of Toxic α,β-Unsaturated 4-Hydroxy-Aldehydes in Thermally Oxidized Fatty Acid Methyl Esters 253
Hansen SL→Costin CD
Hashim DM→Chin S-T
Hashim MA→Ng MH
Hayes DG→Pyo S-H
He L→Teng D
Hemavathy J→Bhatnagar AS
Heredia FJ→Melgosa M
Hernández-Martín E, Hill CG Jr, Otero C: Selective Synthesis of Diacylglycerols of Conjugated Linoleic Acid 427
Hicks KB→Moreau RA
Hicks KB→Moreau RA
Hierro TA→Casas JS
Hill CG Jr→Hernández-Martín E
Himebrook P→Adhami L
Hiraoka K→Nagao T
Hlongwane C→Sutton DC
Hoed VV→Andjelkovic M
Holgado F→Velasco J
Holloway RK→Jham GN
Holmes DJ→Pore M
Holser RA→Jham GN
Hong PZ→Liu SC
Hu S→Zhong N
Huang J→Schwarzkopf M
Huang K→Xue G
Huertas R→Melgosa M
Hughes J→Li H
Hussein IH→Mariod AA
Hwang WI→Lee SD
Hwang YK→Lee SD

Iassonova DR, Johnson LA, Hammond EG, Beattie SE: Evidence of an Enzymatic Source of Off Flavors in "Lipoxygenase-Null" Soybeans 59
Ibragimov BT→Talipov SA
Idris NA→Nor FM
Iii ALP→Karki B
Iii ALP→Wang H
In M-J→Lee SD
Isbell TA→Jham GN
Ismail R→Nor FM
Ito T→Ando A

Jägerstad M→Tabee E
Jafari M, Kadivar M, Keramat J: Detection of Adulteration in Iranian Olive Oils Using Instrumental (GC, NMR, DSC) Methods 103
Jain VP→Lall RK
Janzantti NS→Almeida NM
Jham GN, Moser BR, Shah SN, Holser RA, Dhingra OD, Vaughn SF, Berhow MA, Winkler-Moser JK, Isbell TA, Holloway RK, Walter EL, Natalino R, Anderson JC, Stelly DM: Wild Brazilian Mustard (*Brassica juncea* L.) Seed Oil Methyl Esters as Biodiesel Fuel 917
Ji HW→Liu SC
Jiang S→Qian J
Jiang Y→Teng Z
Jiang Z-l→Fu W-c
Johns ML→Pore M
Johnson LA→de Moura JMLN
Johnson LA→Iassonova DR
Johnson LA→Nazareth ZM
Johnson LA→Wang H
Johnson NS→Sutton DC
Johnston DB→Moreau RA
Juan R→Pastor-Cavada E
Juan R→Pastor-Cavada E
Jung S, Mahfuz A, Maurer D: Structure, Protein Interactions and In Vitro Protease Accessibility of Extruded and Pressurized Full-Fat Soybean Flakes 475
Jung S→Karki B

Kadivar M→Goli SAH
Kadivar M→Jafari M
Kalogianni EP, Karastogiannidou C, Karapantsios TD: Effect of the Presence and Absence of Potatoes under Repeated Frying Conditions on the Composition of Palm Oil 561
Karakaya M→Yılmaz MT
Karapantsios TD→Kalogianni EP
Karastogiannidou C→Kalogianni EP
Karki B, Lamsal BP, Grewell D, Iii ALP, van Leeuwen J, Khanal SK, Jung S: Functional Properties of Soy Protein Isolates Produced from Ultrasonicated Defatted Soy Flakes 1021
Karlovits G→Szydłowska-Czerniak A
Kenari RE→Farhoosh R
Kenari RE→Farhoosh R
Keramat J→Goli SAH
Keramat J→Jafari M
Khachatryan L→Sabliov CM
Khachaturyan M→Sabliov CM
Khaleel G→Mariod AA
Khanal SK→Karki B
Kigawa T→Sato K
Kim DC→Lee SD
Kıralan M, Bayrak A, Özkaya MT: Oxidation Stability of Virgin Olive Oils from Some Important Cultivars in East Mediterranean Area in Turkey 247
Kıralan M, Gölükcü M, Tokgöz H: Oil and Conjugated Linolenic Acid Contents of Seeds from Important Pomegranate Cultivars (*Punica granatum* L.) Grown in Turkey 1029
Kishimoto N→Nagao T
Kishino S→Ando A
Klensporf-Pawlik D→Przybylski R
Knothe G, Dunn RO: A Comprehensive Evaluation of the Melting Points of Fatty Acids and Esters Determined by Differential Scanning Calorimetry 843
Kodali DR→Dassanayake LSK
Kondrad S→Mulbry W
Kramer JKG→Mossoba MM
Krishna AGG→Bhatnagar AS
Kumar PKP→Bhatnagar AS
Kurantz MJ→Dickey LC
Kıralan M, Gölükcü M, Tokgöz H: Oil and Conjugated Linolenic Acid Contents of Seeds from Important Pomegranate Cultivars (*Punica granatum* L.) Grown in Turkey 985

Labuckas DO→Gayol MF
Laguerre M, Giraldo LJL, Piombo G, Figueroa-Espinoza MC, Pina M, Benaissa M, Combe A, Castera AR, Lecomte J, Villeneuve P: Characterization of Olive-Leaf Phenolics by ESI-MS and Evaluation of their Antioxidant Capacities by the CAT Assay 1215
Lai O-M→Cheong L-Z
Lai OM→Nyam KL
Lall RK, Proctor A, Jain VP: A Rapid, Micro FAME Preparation Method for Vegetable

Oil Fatty Acid Analysis by Gas Chromatography 309
Lampi A-M→Moreau RA
Lamsal BP→Karki B
Laszlo JA→Eller FJ
Latif S, Anwar F: Effect of Aqueous Enzymatic Processes on Sunflower Oil Quality 393
Le R→Teng D
Lecomte J→Laguerre M
Lee SD, Yoo G, Chae HJ, In M-J, Oh N-S, Hwang YK, Hwang WI, Kim DC: Lipid-Soluble Extracts as the Main Source of Anticancer Activity in Ginseng and Ginseng Marc 1065
Leguizamón C, Weller CL, Schlegel VL, Carr TP: Plant Sterol and Policosanol Characterization of Hexane Extracts from Grain Sorghum, Corn and their DDGS 707
Leonardi C →Sabliov CM
Li B→Zhong N
Li DT→Liu SC
Li H, Goulden M, Cocciardi R, Hughes J: Fourier Transform Near Infrared Spectroscopy as a Quality Control Tool for the Analysis of Lecithin and By-Products During Soybean Oil Processing 83ɔ
Li J→Guo S
Li K→Schwarzkopf M
Li L→Teng Z
Li L→Zhong N
Lião LM→Monteiro MR
Liew KY→Guo S
Lin B→Dai H
Lin J-T: Ratios of Regioisomers of Triacylglycerols Containing Dihydroxy Fatty Acids in Castor Oil by Mass Spectrometry 1031
Linke D, Nimtz M, Berger RG, Zorn H: Separation of Extracellular Esterases from Pellet Cultures of the Basidiomycete *Pleurotus sapidus* by Foam Fractionation 437
Liu C→Teng Z
Liu F→Xue G
Liu J, Zhang G, Meng Z, Qiao B: Determination of Trace Nickel in Hydrogenated Cottonseed Oil by Pressurized Bomb Acid Digestion and Graphite Furnace Atomic Absorption Spectrometry Detection 967
Liu SC, Li DT, Hong PZ, Zhang CH, Ji HW, Gao JL, Zhang L: Cholesterol, Lipid Content, and Fatty Acid Composition of Different Tissues of Farmed Cobia (*Rachycentron canadum*) from China 1155
Liu Y, Shan L, Wang X: Purification of Soybean Phosphatidylcholine Using D113-III Ion Exchange Macroporous Resin Packed Column Chromatography 183
Long K→Cheong L-Z
Long K→Nyam KL
Luthria DL→Mulbry W

Ma AN→Ng MH
Márquez-Farías F→Navarro-García G
Márquez-Ruiz G→Velasco J
Mackenzie A, Vyssotski M, Nekrasov E: Quantitative Analysis of Dairy Phospholipids by ^{31}P NMR 757
Maes J→Makkar H
Mahfuz A→Jung S
Makkar H, Maes J, de Greyt W, Becker K: Removal and Degradation of Phorbol Esters during Pre-treatment and Transesterification of *Jatropha curcas* Oil 173
Mamadrakhimov AA→Talipov SA
Man YBC→Chin S-T
Man YBC→Marina AM
Man YBC→Nyam KL
Man YBC→Rohman A
Mandagarán BA→Campanella A
Marina AM, Man YBC, Nazimah SAH, Amin I: Chemical Properties of Virgin Coconut Oil 301
Mariod AA, Ahmed YM, Matthäus B, Khaleel G, Siddig A, Gabra AM, Abdelwahab SI: A Comparative Study of the Properties of Six Sudanese Cucurbit Seeds and Seed Oils 1181
Mariod AA, Aseel KM, Mustafa AA, Abdel-Wahab SI: Characterization of the Seed Oil and Meal from *Monechma ciliatum* and *Prunus mahaleb* Seeds 749
Mariod AA, Matthäus B, Hussein IH: Chemical Characterization of the Seed and Antioxidant Activity of Various Parts of *Salvadora persica* 857
Marmesat S→Botega DZ
Masella P, Parenti A, Spugnoli P, Calamai L: Influence of Vertical Centrifugation on Extra Virgin Olive Oil Quality 1137
Materny A→El-Abassy RM
Matisons J→Pillar R
Matthäus B, Haase NU, Unbehend G: Chemical and Sensory Characteristics of Products Fried in High-Oleic, Low-Linolenic Rapeseed Oil 799
Matthäus B→Mariod AA
Maurelli S, Blasi F, Cossignani L, Bosi A, Simonetti MS, Damiani P: Enzymatic Synthesis of Structured Triacylglycerols Containing CLA Isomers Starting from *sn*-1,3-Diacylglycerols 127
Maurelli S→Blasi F
Maurer D→Jung S
McAloon A→Dickey LC
Meirelles AJA→Silva SM
Melgosa M, Gómez-Robledo L, Huertas R, Capitán-Vallvey LF, Moyano MJ, Heredia FJ: Color Measurements in Blue-Tinted Cups for Virgin-Olive-Oil Tasting 627
Mellema M: Co-crystals of Beeswax and Various Vegetable Waxes with Sterols Studied by X-ray Diffraction and Differential Scanning Calorimetry 499
Mendoza MF→Casas JS
Meng Z→Liu J
Milchert E, Smagowicz A: The Influence of Reaction Parameters on the Epoxidation of Rapeseed Oil with Peracetic Acid 1227
Milosevic M→Mossoba MM
Milosevic V→Mossoba MM
Mitei YC, Ngila JC, Yeboah SO, Wessjohann L, Schmidt J: Profiling of Phytosterols, Tocopherols and Tocotrienols in Selected Seed Oils from Botswana by GC–MS and HPLC 617
Mitei YC→Yeboah SO
Mizushina Y→Yoshida H
Moggridge GD→Pore M
Mohamed S→Nor FM
Mohan S: Fatty Acid Composition of *Baccaurea courtallensis* Muell. Arg Seed Oil: an Endemic Species of Western Ghats, India 1017
Momchilova SM→Zlatanov MD
Monteiro MR, Ambrozin ARP, Lião LM, Boffo EF, Pereira-Filho ER, Ferreira AG: ^{1}H NMR and Multivariate Calibration for the Prediction of Biodiesel Concentration in Diesel Blends 581
Morales-Rueda JA, Dibildox-Alvarado E, Charó-Alonso MA, Toro-Vazquez JF: Rheological Properties of Candelilla Wax and Dotriacontane Organogels Measured with a True-Gap System 765
Moreau RA, Dickey LC, Johnston DB, Hicks KB: A Process for the Aqueous Enzymatic Extraction of Corn Oil from Dry Milled Corn Germ and Enzymatic Wet Milled Corn Germ (E-Germ) 469
Moreau RA, Lampi A-M, Hicks KB: Fatty Acid, Phytosterol, and Polyamine Conjugate Profiles of Edible Oils Extracted from Corn Germ, Corn Fiber, and Corn Kernels 1209
Moreau RA→Dickey LC
Moser BR: Comparative Oxidative Stability of Fatty Acid Alkyl Esters by Accelerated Methods 699
Moser BR→Jham GN
Moser J→Warner K
Mossoba MM, Seiler A, Kramer JKG, Milosevic V, Milosevic M, Azizian H, Steinhart H: Nutrition Labeling: Rapid Determination of Total *trans* Fats by Using Internal Reflection Infrared Spectroscopy and a Second Derivative Procedure 1037
Moya MSP→Sanahuja AB
Moyano MJ→Melgosa M
Mulbry W, Kondrad S, Buyer J, Luthria DL: Optimization of an Oil Extraction Process for Algae from the Treatment of Manure Effluent 909
Mustafa AA→Mariod AA

Nagao T, Watanabe Y, Hiraoka K, Kishimoto N, Fujita T, Shimada Y: Microbial Conversion of Vegetable Oil to Rare Unsaturated Fatty Acids and Fatty Alcohols by an *Aeromonas hydrophila* Isolate 1189
Nagar PS→Patel BH
Nakagawa K: EPR Investigations of Spin-Probe Dynamics in Aqueous Dispersions of a Non-ionic Amphiphilic Compound 1
Narváez PC, Sánchez FJ, Godoy-Silva RD: Continuous Methanolysis of Palm Oil Using a Liquid–Liquid Film Reactor 343
Natalino R→Jham GN
Navarro-García G, Ramirez-Suarez JC, Ortega-García J, García-Camarena R, Márquez-Farías F, Santos-Valencia J, Bringas-Alvarado L: Lipid Composition, Natural Antioxidants and Physicochemical Characteristics in Liver Oil from Rajiforms from the Gulf of Mexico 323
Nazareth ZM, Deak NA, Johnson LA: Functional Properties of Soy Protein Isolates Prepared from Gas-Supported Screw-Pressed Soybean Meal 315
Nazimah SAH→Marina AM
Nekrasov E→Mackenzie A
Ng KYS→de Guzman R
Ng MH, Choo YM, Ma AN, Chuah CH, Hashim MA: Determination of Coenzyme Q_9 and Q_{10} in Developing Palm Fruits 201
Ngila JC→Mitei YC
Nguyen T, Shanklin J: Altering *Arabidopsis* Oilseed Composition by a Combined Antisense-Hairpin RNAi Gene Suppression Approach 41
Nikolova-Damyanova BM→Zlatanov MD
Nimtz M→Linke D
Nor FM, Mohamed S, Idris NA, Ismail R: Antioxidative Properties of *Curcuma longa* Leaf Extract in Accelerated Oxidation and Deep Frying Studies 141
Notte EL→Baiano A
Noureddini H, Bandlamudi SRP, Guthrie EA: A Novel Method for the Production of Biodiesel from the Whole Stillage-Extracted Corn Oil 83
Nuñez A→Zerkowski JA
Nyam KL, Tan CP, Lai OM, Long K, Man YBC: Enzyme-Assisted Aqueous Extraction of Kalahari Melon Seed Oil: Optimization Using Response Surface Methodology 1235

Oberti JC→Gayol MF
Ogawa J→Ando A
Oh N-S→Lee SD
Oro T, Bolini HMA, Arellano DB, Block JM: Physicochemical and Sensory Quality of Crude Brazilian Pecan Nut Oil during Storage 971
Ortega-García J→Navarro-García G
Otero C→Hernández-Martín E
Özkal SG: Response Surface Analysis and Modeling of Flaxseed Oil Yield in Supercritical Carbon Dioxide 1129
Özkaya MT→Kıralan M

Parenti A→Masella P
Parris N→Dickey LC
Pastor JE→Pastor-Cavada E

Pastor JE→Pastor-Cavada E
Pastor-Cavada E, Juan R, Pastor JE, Alaiz M, Vioque J: Chemical Composition and Nutritional Characteristics of the Seed Oil of Wild *Lathyrus*, *Lens* and *Pisum* Species from Southern Spain 329
Pastor-Cavada E, Juan R, Pastor JE, Alaiz M, Vioque J: Fatty Acid Distribution in the Seed Flour of Wild *Vicia* Species from Southern Spain 977
Patel BH, Thakore S, Nagar PS: Chemical Composition and Characteristics of *Commiphora wightii* (Arnott) Bhandari Seed Oil 497
Pereira-Filho ER→Monteiro MR
Peres AC→Quirino RL
Pérez SEM→Sanahuja AB
Pérez-Olleros L→Botega DZ
Pfromm PH→Singh D
Pillar R, Ginic-Markovic M, Clarke S, Matisons J: Effect of Alkyl Chain Unsaturation on Methyl Ester Thermo-Oxidative Decomposition and Residue Formation 363
Pina M→Laguerre M
Piombo G→Laguerre M
Piravi-Vanak Z, Ghavami M, Ezzatpanah H, Arab J, Safafar H, Ghasemi JB: Evaluation of Authenticity of Iranian Olive Oil by Fatty Acid and Triacylglycerol Profiles 827
Poorazrang H→Farhoosh R
Pore M, Seah HH, Glover JWH, Holmes DJ, Johns ML, Wilson DI, Moggridge GD: In-Situ X-Ray Studies of Cocoa Butter Droplets Undergoing Simulated Spray Freezing 215
Prasad RBN→Rao KS
Prakash V→Ramesh Kumar P
Prakash V→Gangadhara
Prashantha MAB, Premachandra JK, Amarasinghe ADUS: Composition, Physical Properties and Drying Characteristics of Seed Oil of *Momordica charantia* Cultivated in Sri Lanka 27
Premachandra JK→Prashantha MAB
Prevost NT→Dailey OD Jr
Proctor A→Lall RK
Przybylski R, Klensporf-Pawlik D, Anwar F, Rudzinska M: Lipid Components of North American Wild Rice (*Zizania palustris*) 553
Przybylski R→Aladedunye FA
Przybylski R→Rudzińska M
Pulido JE→Valero MF
Pyo S-H, Hayes DG: Designs of Bioreactor Systems for Solvent-Free Lipase-Catalyzed Synthesis of Fructose–Oleic Acid Esters 521

Qian J, Jiang S, Su W, Gao P: Characteristics of Oil from Hulless Barley (*Hordeum vulgare* L.) Bran from Tibet 1175
Qiao B→Liu J
Quirino RL, Tavares AP, Peres AC, Rubim JC, Suarez PAZ: Studying the Influence of Alumina Catalysts Doped with Tin and Zinc Oxides in the Soybean Oil Pyrolysis Reaction 167

Ramesh Kumar P→Gangadhara
Ramírez Á→Valero MF
Ramirez-Suarez JC→Navarro-García G
Ramli MR, Siew WL, Cheah KY: Production of High Oleic Palm Oils on a Pilot Scale 587
Rao BVSK→Rao KS
Rao KS, Chakrabarti PP, Rao BVSK, Prasad RBN: Phospholipid Composition of *Jatropha curcus* Seed Lipids 197
Ray AR→Alam M
Rezac ME→Singh D
Rice B→Fröhlich A
Rincón-Cervera MA, Rodríguez-García I, Guil-Guerrero JL: Purification of GLA-Triglycerides from Evening Primrose Oil by Gravimetric Column Chromatography 605
Rocco SA→Silva SM
Rodríguez-García I→Rincón-Cervera MA
Rogers CA→Balan V
Rohman A, Man YBC: Analysis of Cod-Liver Oil Adulteration Using Fourier Transform Infrared (FTIR) Spectroscopy 1149
Rombaut R, Clercq ND, Foubert I, Dewettinck K: Triacylglycerol Analysis of Fats and Oils by Evaporative Light Scattering Detection 19
Rubim JC→Quirino RL
Rudzińska M, Przybylski R, Wąsowicz E: Products Formed During Thermo-oxidative Degradation of Phytosterols 651
Rudzińska M→Przybylski R
Ruiz-Roso B→Botega DZ

Sabliov CM, Fronczek C, Astete CE, Khachaturyan M, Khachatryan L, Leonardi C: Effects of Temperature and UV Light on Degradation of α-Tocopherol in Free and Dissolved Form 895
Safafar H→Piravi-Vanak Z
Sahri MM→Goli SAH
Sakuradani E→Ando A
Salley S→de Guzman R
Sampaio KA→Silva SM
Sanahuja AB, Moya MSP, Pérez SEM, Teruel NG, Carratalá MLM: Classification of Four Almond Cultivars Using Oil Degradation Parameters Based on FTIR and GC Data 51
Sánchez FJ→Narváez PC
Sánchez-Muniz FJ→Botega DZ
Sanders TH→Davis JP
Santos-Valencia J→Navarro-García G
Sato K, Kigawa T, Ueno S, Gotoh N, Wada S: Polymorphic Behavior of Structured Fats Including Stearic Acid and ω-3 Polyunsaturated Fatty Acids 297
Sato K→Dassanayake LSK
Schlegel VL→Leguizamón C
Schmidt J→Mitei YC
Schwarzkopf M, Huang J, Li K: Effects of Adhesive Application Methods on Performance of a Soy-based Adhesive in Oriented Strandboard 1001
Seah HH→Pore M
Seiler A→Mossoba MM
Shah SN→Jham GN
Shan L→Liu Y
Shanklin J→Nguyen T
Shi G→Dai H
Shimada Y→Nagao T
Shimizu S→Ando A
Shirasaka N→Ando A
Siddig A→Mariod AA
Siew WL→Ramli MR
Silva SM, Sampaio KA, Taham T, Rocco SA, Ceriani R, Meirelles AJA: Characterization of Oil Extracted from Buriti Fruit (*Mauritia flexuosa*) Grown in the Brazilian Amazon Region 611
Simonetti MS→Blasi F
Simonetti MS→Maurelli S
Singh D, Rezac ME, Pfromm PH: Partial Hydrogenation of Soybean Oil with Minimal *Trans* Fat Production Using a Pt-Decorated Polymeric Membrane Reactor 93
Slininger PJ→Balan V
Smagowicz A→Milchert E
Solaiman DKY→Zerkowski JA
Sosna-Sárdi Á→Szydłowska-Czerniak A
Sousa LdC→Balan V
Spugnoli P→Masella P
Spurlock ME→Wang H
Standal IB, Axelson DE, Aursand M: Differentiation of Fish Oils According to Species by ^{13}C-NMR Regiospecific Analyses of Triacylglycerols 401
Steinhart H→Mossoba MM
Stelly DM→Jham GN
St-Onge M→Sullivan JC
Strahan GD→Dailey OD Jr
Strahan GD→Zerkowski JA
Su W→Qian J
Suarez PAZ→Quirino RL
Sullivan JC, Budge SM, St-Onge M: Determining Ethyl Esters in Fish Oil with Solid Phase Microextraction and GC–MS 743
Sutton DC, Johnson NS, Hlongwane C, Ayorinde FO: Synthesis of Sodium (+)-(12*S*,13*R*)-Epoxy-*cis*-9-octadecenyl Sulfonate from Vernonia Oil 675
Szłyk E→Szydłowska-Czerniak A
Szydłowska-Czerniak A, Karlovits G, Sosna-Sárdi Á, Dianoczki C, Szłyk E: Effect of Hydrothermal Treatment of Rapeseed on Antioxidant Capacity of the Pressed Rapeseed Oil 817

Tabee E, Jägerstad M, Dutta PC: Frying Quality Characteristics of French Fries Prepared in Refined Olive Oil and Palm Olein 885
Taconi K→Adhami L
Taham T→Silva SM
Talipov SA, Mamadrakhimov AA, Tiljakov ZG, Dowd MK, Ibragimov BT, Xonkeldieva MT: The Crystal and Molecular Structure of Dianhydrogossypol 207
Tan C-P→Cheong L-Z
Tan CP→Chin S-T
Tan CP→Nyam KL
Tang C→Teng Z
Tang H→de Guzman R
Tang J→Fu W-c
Tao G-j→Fu W-c
Tavares AP→Quirino RL
Taylor SL→Eller FJ
Teel JA→Eller FJ
Teng D, Le R, Yuan F, Yang J, He L, Gao Y: Optimization of Enzymatic Hydrolysis of Chicken Fat in Emulsion by Response Surface Methodology 485
Teng Z, Liu C, Yang X, Li L, Tang C, Jiang Y: Fractionation of Soybean Globulins Using Ca^{2+} and Mg^{2+}: A Comparative Analysis 409
Terracone C→Baiano A
Teruel NG→Sanahuja AB
Thakore S→Patel BH
Tiljakov ZG→Talipov SA
Tokgöz H→Kıralan M
Tokgöz H→Kýralan M
Tomás MC→Cabezas DM
Tomiyama Y→Yoshida H
Toro-Vazquez JF→Morales-Rueda JA

Ubhayasekera SJKA, Dutta PC: Sterols and Oxidized Sterols in Feed Ingredients Obtained from Chemical and Physical Refining Processes of Fats and Oils 595
Ueno S→Dassanayake LSK
Ueno S→Sato K
Unbehend G→Matthäus B

Valero MF, Pulido JE, Ramírez Á, Cheng Z: Simultaneous Interpenetrating Polymer Networks of Polyurethane from Pentaerythritol–Modified Castor Oil and Polystyrene: Structure–Property Relationships 383
van Leeuwen J→Karki B
Vaughn SF→Jham GN
Vaughn SF→Winkler-Moser JK
Velasco J, Holgado F, Dobarganes C, Márquez-Ruiz G: Antioxidant Activity of Added Phenolic Compounds in Freeze-Dried Microencapsulated Sunflower Oil 445
Verhé R→Andjelkovic M
Verhé R→Costales-Rodríguez R
Villeneuve P→Laguerre M
Vioque J→Pastor-Cavada E
Vioque J→Pastor-Cavada E
Vyssotski M→Mackenzie A

Wada S→Sato K
Walker TH→Cantrell KB
Walter EL→Jham GN
Wang C→Dai H

Wang H, Faris RJ, Wang T, Spurlock ME, Gabler N: Increased In Vitro and In Vivo Digestibility of Soy Proteins by Chemical Modification of Disulfide Bonds 1093
Wang H, Wang T, Iii ALP, Johnson LA: A Laboratory Decanting Procedure to Simulate Whole Stillage Separation in Dry-Grind Corn Ethanol Process 1241
Wang Q→Zhang H
Wang T→Wang H
Wang T→Wang H
Wang X→Liu Y
Wang Y→Xue G
Wang Z→Zhang SB
Warner K, Moser J: Frying Stability of Purified Mid-Oleic Sunflower Oil Triacylglycerols with Added Pure Tocopherols and Tocopherol Mixtures 1199
Wąsowicz E→Rudzińska M
Watanabe Y→Nagao T
Wellei CL→Leguizamón C
Wessjohann L→Mitei YC
Wilson DI→Pore M
Winkler-Moser JK, Vaughn SF: Antioxidant Activity of Phytochemicals from Distillers Dried Grain Oil 1073
Winkler-Moser JK→Jham GN
Wu TH, Bechtel PJ: Quality of Crude Oil Extracted from Aging Walleye Pollock (*Theragra chalcogramma*) Byproducts 903
Wyatt VT, Haas MJ: Production of Fatty Acid Methyl Esters via the In Situ Transesterification of Soybean Oil in Carbon Dioxide-Expanded Methanol 1009
Xonkeldieva MT→Talipov SA
Xu SY→Zhang SB
Xu X→Devi BLAP
Xu X→Zhong N
Xue G, Liu F, Wang Y, Huang K: Optimization of Synthetic Conditions for the Preparation of Dihomo-β-Linolenic Acid from β-Linolenic Acid 77
Yang B→Yuan H
Yang J→Teng D
Yang J→Yuan H
Yang L→Dai H
Yang X→Teng Z
Yavari AA, Hamedi M, Haghbin S: Investigation of Frying Oil Quality Using VIS/NIR Hyperspectral Analysis 941
Yeboah SO, Mitei YC: Further Lipid Profiling of the Oil from the Mophane Caterpillar, *Imbrasia belina* 1047
Yeboah SO→Mitei YC
Yılmaz MT, Karakaya M: Differential Scanning Calorimetry Analysis of Goat Fats: Comparison of Chemical Composition and Thermal Properties 877
Yokozeki K→Ando A
Yoo G→Lee SD
Yoshida H, Tomiyama Y, Yoshida N, Mizushina Y: Profiles of Lipid Components, Fatty Acid Compositions and Triacylglycerol Molecular Species of Adzuki Beans (*Vigna angularis*) 545
Yoshida N→Yoshida H
Yousfi K, Cayuela JA, García JM: Effect of Temperature, Modified Atmosphere and Ethylene During Olive Storage on Quality and Bitterness Level of the Oil 291
Yuan F→Teng D
Yuan H, Yang B, Yang J: Predicting Properties of Biodiesel Fuels using Mixture Topological Index 375
Yusoff MSA→Cheong L-Z
Zerkowski JA, Nuñez A, Strahan GD, Solaiman DKY: Clickable Lipids: Azido and Alkynyl Fatty Acids and Triacylglycerols 1115
Zhang CH→Liu SC
Zhang G→Liu J
Zhang H, Wang Q, Fan E: Stability Profile of Fatty Acids in Yak (*Bos grunniens*) Kidney Fat During the Initial Stages of Autoxidation 1057
Zhang L→Liu SC
Zhang SB, Wang Z, Xu SY, Gao XF: Purification and Characterization of a Radical Scavenging Peptide from Rapeseed Protein Hydrolysates 959
Zhao X→Zhong N
Zhong N, Li L, Xu X, Cheong L, Li B, Hu S, Zhao X: An Efficient Binary Solvent Mixture for Monoacylglycerol Synthesis by Enzymatic Glycerolysis 783
Zlatanov MD, Angelova-Romova MJ, Antova GA, Dimitrova RD, Momchilova SM, Nikolova-Damyanova BM: Variations in Fatty Acids, Phospholipids and Sterols During the Seed Development of a High Oleic Sunflower Variety 867
Zorn H→Linke D

Subject Index for Volume 86 of JAOCS

Accelerated oxidation study 141
Accelerated solvent extraction 909
Acetone insolubles 835
Acid oil fraction 595
Acid value 835
Acid-catalyzed transesterification 1009
Acidolysis 119
Activation energy 1
Activity 773, 1141
Acyl chain 545
Acylglycerides 427
Acylglycerols 427
Adulteration 1149
Adulteration 103, 827
Adzuki beans (*Vigna angularis*) 545
Aeromonas hydrophila 1189
AFEX pretreatment 157
Algae 909
Almond oil 51
Alternative fuels 167
Alumina 167
Amino acid 749
Amphiphilic compound 1
Anaerobic fermentation 1123
Analysis 19
Animal fats 949
Anion exchange resin 83
Anisidine value 149
Anticancer activity 1065
Anti-nutritional factors 1093
Antioxidant activity 857, 1083
Antioxidant capacity 817
Antioxidant 141, 301, 445, 895, 1073, 1215
Aqueous enzymatic extraction 927
Aqueous extraction 283
Aqueous phase 1
Aqueous processing 809
ATR-FTIR 51
Attenuated Total Reflectance FTIR (ATR) 363
Attenuated total reflection 1037
Authentication 401
Authenticity 743
Autoxidation 459, 1057

Baccaurea courtallensis 1017
Base catalysis 309
Basidiomycete 437
Batch-wise and continuous packed bed enzymatic interesterification 681
Berlin doughnuts 799
Binary solvent medium 783
Biobased products 459
Biocatalysis 521
Bioconversion 1215
Biodiesel 83, 157, 173, 343, 353, 375, 459, 581, 699, 917, 1009, 1123
Bioenergy 909
Bioethanol 157
Biofuel 173
Bioreactor 521
Biorefinery 283
Biosurfactant 521
Bitter gourd 27
Blending 71
Blends 581
Branched-chain fatty acids 1101
Brassica juncea 917
Brazilian Amazonian Area 717
Brycon cephalus 717
Buriti oil 611
Butanol 1123
Butyl esters 843

$CaCl_2$ 409
Campestanol 651
Campesterol 651
Candida antarctica lipase B (CALB) 637
Canola oil 71, 149, 539
β-Carotene assay 1083
Carotenes 611
Castor oil 1031
CAT assay 1215
Catalysts 167
Central composite design (CCD) 1235
Centrifuge 1241
Characterization 663
Chemical composition 135, 877
Chemical interesterification 681
Chemical refining 595
Chemometri 235
Chemometrics 507, 581
Chemometry 663
Chicken fat 485
Cholesterol 1155
Chromatography 497
cis–trans Fatty acid composition 663
Citrullus lanatus var. *colocynthoide* 1181
CLA 127, 337, 427, 531
Clathrates 207
Click reaction 1115
^{13}C NMR 401
CO_2 315
Coatings 573
Cobia 1155
Cocoa butter 215
Cocoa butter-like fat 119
Coconut oil blends 991
Coconut oil 991
Codex and IOOC 827
Cod-liver oil 1149
Coenzyme Q 201
Color differences 627
Color measurement 627
Color 149
Comparison 393
Condensed tannins 419
Conjugated linoleic acid (CLA) 453
Conjugated linoleic acid 227
Conjugated linolenic acid 33, 985
Conjugated trienoic acid 33
Continuous counter-current fractionation 277
Continuous process 343
Corn germ 927
Corn oil 71, 1241
Corn 469, 707, 1209
Correlation time 1
Cottonseed 207
Countercurrent extraction 283
Cracking 167
Cross-linked enzyme aggregates (CLEAs) 637
Crude oil 903
Crude rapeseed oils 817
Crystal morphology 1163
Crystallization and decarboxylation reaction 77
Crystallization 353
Cucumis mello 1181
Cucumis prophetarum 1181
Cucumis sativus 1181
Cucurbits 1181
Curcuma longa leaves 141
β-Cyclodextrin 337

Dairy phospholipids 757
Data analysis 111
DDGS 707
2,4-Decadienal 253
Decanter 1241
Deep-fat frying 799
Defatted soy flakes 1021
Desaturation 227
4-Desmethylsterols 617
DHA 235
3,4-DHPEA-EA 291
Diesel 581
Differential scanning calorimetry 103, 699, 843, 877
Digestibility 1093
Dihomo-γ-linolenic acid (DGLA) 77
Dihydroxy fatty acids 1031
4,4-Dimethylsterols 617
α,α-diphenyl-β-picrylhydrazyl (DPPH) 959
Discriminant analysis 1149
Discriminant function 933
Dispersion 1
Dissolved oxygen 1137
Distillate 595
Distillers dried grain 1073
Distillers' grains 83
Disulfide bond 1093
Downstream processing 437
DPPH scavengingactivity 991
DPPH 247
Droplet 215
Dry grind modifications 927
Dry-grind 1241
Drying oil 27
DSC 1101
Dynamics 1

ECN 827
Edible oil cake 157
Eicosapentaenoic acid 791
Electrospray ionization mass spectrometry 959
α-Eleostearic acid 33
Eleosteric acid 27
Elongation 227
EN 14112 699
Encapsulated oil 445
Enzymatic hydrolysis 157
Enzyme 59, 283, 521, 809
Enzyme-assisted aqueous extraction 393, 1235
Enzymes 469
EPA 235
Epoxidation systems 513
EPR 1
Erythrodiol and uvaol 933
ESI-FTICR 1047
Essential fatty acids 717
Esterase 437
Esterification activity 637
Esterification 1017
Ethanol fractionation 189
Ethyl esters 743, 843
Evening primrose seed oil 605
Experimental design 531
Extra virgin olive oil 1137
Extraction 315, 469, 1129
Extrusion 475

FAME preparation 309
FAME 51, 949
FAs 393
Fast GC 949
Fat crystallization 499
Fat soluble vitamin 903
Fats and oils 497, 1037
Fatty acid classes 1047
Fatty acid composition 197, 309, 991, 1017
Fatty acid distributions 545
Fatty acid ethyl ester 699
Fatty acid methyl ester 699, 917
Fatty acid methyl esters (FAME) 83
Fatty acid profile 877
Fatty acid propyl ester 277
Fatty acid 235, 749, 827, 857, 941, 985, 1155
Fatty acids composition 1175
Fatty acids 103, 149, 301, 329, 401, 643, 675, 843, 867, 885, 933, 977, 1057, 1181, 1209
Fatty oil 1017
Fermentations 791
Ferulate phytosterol esters 1073

Film reactor 343
Filtration 1241
Firmness 291
Fish oil processing 743
Fish oil 401
Flame ionization detection 111
Flame ionization detector 309
Flavor 59
Flavoring 1083
Flavourzyme 1000 L 1235
Flaxseed oil 1129
Foam fractionation 437
Foam separation 927
Food and feed science 323, 499
Food labeling 1037
Food quality 799
Food structure 733
Fourier transform spectroscopy (FTIR) 363
Fractionation 409, 587
Free fatty acid 83, 507
Free oil 445
Freezing 215
French fries 149, 561, 885
Freshness pollock byproduct 903
Freshwater fish 235
Fried food 1199
Frying load 561
Frying oils 885
Frying performance 149
Frying temperature 149
Frying 71, 141, 419, 539, 561, 1199
FTIR 1149
FT-NIR spectroscopy 835
Fuel ethanol 1241
Functional foods 499
Functional properties 1021
Functionalized lipids 1115
Fungal oil 791

Gamma-linolenic acid 605
Gas chromatography 111, 309, 605
Gas-expanded liquids 1009
GC × GC 949
GC–MS 617
GC/MS 651
GC 51
GC-MS 1047
Gene suppression 41
Germ 1209
GFAAS 967
Ginseng marc 1065
Ginseng 1065
Glycerides 201
Glycerol fermentation 1123
Glycerolysis 783
Glycolipids 197
Goat fats 877
Grain sorghum 707
Growth kinetics 791

H_2 1141
Haşebi 247
Hairpin antisense 41
Halhalı 247
Hardness 1163
Harvest year 135
Heat degradation 895
Heating 561, 651
Herring 401
Hexane extraction 1065
Hexane 895
High oleic sunflower oil 867
High pressure homogenization 485
High-oleic, low-linolenic rapeseed oil 799
High-pressure processing 475
^{1}H Nuclear magnetic resonance 103
HPLC–ELSD 19
HPLC 605, 611, 617
HPSEC 561, 651
Hulless barley bran 1175
Hydrogen peroxide 1227
Hydrogenated cottonseed oil 967
Hydrogenation 93, 1141
Hydrolysis 77, 269
Hydroxy fatty acids 1101, 1115
4-Hydroxy-2-*trans*-decenal (HDE) 253
4-Hydroxy-2-*trans*-hexenal (HHE) 253
4-Hydroxy-2-*trans*-nonenal (HNE) 253
4-Hydroxy-2-*trans*-octenal (HOE) 253

ICP-MS 749
Imbrasia belina 1047
Immobilization 637
In situ transesterification 1009
In situ epoxidation 1227
Induction period 699
Infrared spectroscopy 1037
Interesterification 587
Internal bond 1001
Interpenetrating polymer networks (IPN) 383
Iodine value 301, 835
Ion-exchange resin 183

Jatropha 173
Jatropha curcus 197
Jojoba 65

Kalahari melon seed oil 1235
Karamani 247
Kidney fat 1057
Kilis yağlık 247
Kinetics 773

Lard 949, 1149
Lathyrus 329
Lauric oils 301
Lecithin 835
Legumes 329, 977
Lens 329
Linear crystals 733
Linoleic acid methyl ester 253
Linoleic acid 485
Linolenic acid methyl ester 253
Linolenic acid 553
Linseed oil 573
Lipase 427, 485, 521, 637
Lipid analysis 459, 497, 499, 1037, 1149
Lipid chemistry/Lipid analysis 765
Lipid chemistry 459, 497, 499, 1037, 1149
Lipid oxidation 445, 903
Lipid production 791
Lipid 1155
Lipids 401, 707
Lipid-soluble components 1065
Lipolysis 733
Lipoxygenase inhibitors 59
Lipoxygenase 59
Lipoxygenase-like enzyme 59
Lipozyme IM 127
Lipozyme TL IM 783
Lipozyme® TL IM 681
Liquid carbon dioxide 277
Liquid–liquid extraction 1123
Low-temperature properties 1101
"Low *trans*" margarine formulation 681
Luffa echinata 1181

Mackerel 401
MALDI-TOF MS 675
Manketti 617
Manure 909
Margarine 723
Marine fish 235
Mass spectrometry 1031
Matrinxã 717
Melting point 843
Membrane reactor 93
Membrane 1
Metal/polymer composite membrane 93
Methanol 895
Methanolysis 269, 343
Methyl ester 363
Methyl esters 343, 843
Methyl estersin the glycerol phase 269
Methyl oleate 587
$MgCl_2$ 409
Micelles 733
Microbial conversion 1189
Microencapsulated oils 445
Microstructure 119, 215
Mid-oleic sunflower oil 1199
Milk fat 337
Milk thistle seed oil 643
Mineral elements 749
Mixture topological index 375
Mkukubuyo 617
Moisture 835
Mokolwane 617
Molecular species 545
Momordica charantia 27
Monechma ciliatum 749
Monoacylglycerol 783
4-Monomethylsterols 617
Mophane caterpillar 1047
Morama 617
Moretologa-kgomo 617
Multivariate data analysis 51
Multivariate statistical analysis 941

$NaBH_4$ 1141
NARP-HPLC/APCI-MS 33
Natural products 207
Naturalantioxidants 991
Neutrase 0.8 L 1235
Nickel 967
Nizip yağlık 247
NMR 581, 1101
Non GMO product 189
Normal-phase HPLC 1047
Nutraceuticals 427, 499
Nutrition and health 323, 499

Oenothera biennis 605
Off-flavor compounds 651
Off-flavor 291
Oil analysis 309
Oil extraction 283, 809
Oil quality 291
Oil stability 1073
Oil tasting 627
Oil 469, 1175, 1209
Oils and fats 19
Oil-seed processing 927
Oilseeds 497
Olea europaea 291
Oleic acid methyl ester 253
Oleic acid 485
Oleuropein 1215
Oligomers 651
Olive leaves 1215
Olive oil aromatic compounds 1137
Olive oil 71, 103, 507, 827, 1083
Olive-pomace oil 119
Omega-3 fatty acids 743
o-phenylene diamine 573
Optimization 1235
Order parameter 1
Organocuprate reagents 1101
Organogel 733
Organogels 1163
Oriented strandboard 1001
Orthogonal experiment 77
γ-Oryzanol 553
Oryzanol 1073

Oxidation 65, 363, 699, 971
Oxidative rancidity 301
Oxidative stability 51, 393, 663, 857, 991, 1073
Oxyphytosterols 651

Palm diacylglycerol 723
Palm fruits 201
Palm oil 343, 561
Palm olein oil 71
Palm olein 141, 723, 885
Palm stearin 723
Pancreatic lipase 605
Pancreatin 1093
p-Anisidine value 885
Partial least squares method 941
Partial least squares regression 581
Particle size 485
Partition coefficient for carboxylic acids 513
Partitioning 1
PCA 949
Pecan nut oil 971
Penicillium camembertii 427
Pentaerythritol-modified castor oil 383
Peracetic acid 1227
Peroxide value 301
Phenolic compounds 1083
Phenolics 1215
Phorbol esters 173
Phosphatidylcholine 59, 183, 189
Phosphatidylethanolamine 189
Phosphatidylinositol 189
Phospholipid separation 183
Phospholipid 1155
Phospholipids 197, 337, 867
Photooxidation 895
pH-Stat 1093
Physical properties 453
Physical refining 595
Physicochemical parameters 1175
Physico-chemical properties 393
Physicochemical properties 723, 749
Phytic acid 409
Phytosterol classes 643
Phytosterol oxidation products 595, 885
Phytosterol 617
Phytosterols 553, 595, 733, 917, 1209
Pinoresinol 135
Pisum 329
Plant sterols 707
Platinum 93
Pleurotus sapidus 437
PLS 835, 1149
^{31}P NMR 189, 757
Polar material 419
Policosanols 707
Poly(styrene-*co*-maleic anhydride) 573
Polyetherimide 93
Polymerization 561
Polymorphism 723
Polymorphs 215
Polyol 261
Polyols 773
Polyphenols 135, 247
Polyunsaturated fatty acid 227
Polyunsaturated fatty acids 427
Polyurethane 383
Pomegranate oil 985
POPs 595, 885
Porcine pancreatic lipase preparation 773
Positional analysis 605
Positional distribution of phospholipids 197
Potato crisps 799
Preferential hydration 773
Pressure Differential Scanning Calorimetry (PDSC) 363
Principal components regression 581
Properties 261, 375
Propyl esters 843

Protein extraction 809
Protein functionality 315
Protein 65, 475
Prunus dulcis 51
Prunus mahlab 749
PUFA 337, 791
Purification 959

Quality indices 1083
Quality 663
Quercetin 1215

Radical scavenger 959
Raman spectroscopy 507
Rancimat 247, 699
Rapeseed oil 1227
Rapeseed peptides 959
Rapeseed 817
Rapid micro-method 309
RBD palm olein 587
Recycled vegetable oil 269
Reduction 77
Refined olive oil 885
Reflux 707
Regioisomer 1031
Regiospecific 401
Response surface methodology 817, 1129, 1235
Rheology-Lipid chemistry/Lipid analysis 765
Rice bran oil 539
Rice bran wax 1163
RNA interference 41
Rotational diffusion coefficients 1
Ru 1141

Saccharide–fatty acid esters 521
SAFiN 733
Salmon 401
Salvadora persica 857
Saponification value 301
Saturation recovery 1
Scale-up 809
Seed developing 867
Seed flours 977
Seed oil 675
Seed oils 329, 1181
Seed weight 1017
Sensory analysis 971
Sensory evaluation 141
Sensory 1199
Sesame oil 539
7S globulin 409
11S globulin 409
Shelf life 971
Simmondsia chinensis 65
Simulation 1
Sitostanol 651
β-Sitosterol 553
Sitosterol 651
sn-1,3-DAG 127, 531
sn-2 position 1031
sn-2 position specificity 401
Soapstock 595
Sodium metabisulfite 1093
Sodium methoxide 587
Sodium sulfite 1093
Solid phase microextraction 743
Solvates 207
Solventless bioreactor system 521
Soxtec 707
Soy flour 1001
Soy protein isolate 315, 1021
Soy protein 315, 1093
Soybean oil refining by-products 835
Soybean oil/FAME–water 513
Soybean oil 93, 261, 427, 475, 783, 1141
Soybean protein 409
Soybeans 59, 315, 809

SoyScreen™ 277
Species identification 401
Spectroscopy 499, 941, 1149
Spin probe 1
Spin-lattice relaxation time 1
Stability 71, 291, 539, 1057
Standard oil-tasting cups 627
Stearic acid methyl ester 253
Sterols 111, 595, 857, 867, 933, 1047
Steryl ferulates 1073
Storage properties 723
Storage 1057, 1083
Structural–functional properties 499
Structure–property relation 383
Structure 375
Structured lipids 127, 427
Structured TAG 531
Substitution 77
Sugars 773
Sulfonate 675
Sulfonation 77
Sulphuric acid 1227
Sunflower lecithin 189
Sunflower oil 277, 393, 419
Supercritical carbon dioxide 1129
Surfactant 675

Table margarine 453
Temperature 561
Terpenes 207
Textural properties 723
The seed oil of *Momordica charantia* L. var. *abbreviata* Ser. 33
Theoretical correction factors (TCF) 111
Thermal characteristics 119
Thermal oxidation 419
Thermal stability 773, 1163
Thermogravimetric Analysis (TGA) 363
Thin stillage 1241
Tin 167
TLC 757
Tocopherol and tocotrienol profiles 617
α-Tocopherol 553, 895
Tocopherol 135, 611
Tocopherols 149, 393, 419, 545, 553, 643, 857, 867, 917, 1047, 1073, 1181, 1199
Tocotrienol 611
Tocotrienols 1047, 1073
TOFMS 949
Total polar component 149, 941
Total polar compounds 885
Total tocopherols 991
trans C18:1 isomers 337
Transesterification 83, 173, 917
Trans fat 1037
Trans fatty acid 93
Treatment 909
Triacylglycerol classes 1047
Triacylglycerol 19, 33, 301, 401, 675, 743, 827
Triacylglycerols 545
Triacylglycerols 1031, 1115
Trichoderma sp. 227
Triglycerides 933
Trypsin 1093
Tubes 733
Tubules 733
Turkey 235, 663
Turkish olive oil 135

Ultrasound 1021
Unsaturated fatty acid 1189
Unsaturated fatty alcohol 1189
α,*β*-Unsaturated 4-hydroxy-aldehyde 253

Vegetable oil 1189
Vegetable oils 167

Verbascoside 1215
Vernonia oil 675
Vertical centrifugation 1137
Vesicle 1
Vicia 977
Virgin olive oil 627, 663, 933
Viscoelastic properties 723
Viscosity 353, 941, 1163
Volatile off-flavor compounds 59

Washing water 1137
Wastewater 909
Wax ester 1189
Wax 65
Whole stillage 83
Wild mustard 917
Wild rice lipids 553
Wood adhesives 1001

X-ray diffraction 1163
X-ray structure 207
X-ray 215

Yak 1057
Yield reduction 269

Zea mays 469, 1209
Zeolites 207
Zinc 167